

# THE BARREL ROOM

## GOOD EATS WITH GREAT FRIENDS

### STARTERS

#### Scallops & Corn (GF)

Seared U-10 sea scallops over Mexican street corn & cotija

25

#### Seared Ahi Tuna Nachos (GF)\*

Blue corn chips, queso, guacamole, pico de gallo, Mexican street corn, cilantro

22

#### Jumbo Fried Shrimp

Crispy shrimp and sweet Thai chili sauce

16

#### Bourbon Jalapeno Barrel Balls

Five homemade meatballs tossed in bourbon glaze topped with parmesan, crispy jalapenos and onion.

14

#### Smoked Gouda Dip

Smoked gouda topped with bacon jam, red peppers, green onions and bread crumbs. Served with house made blue corn tortilla chips

15

#### Spinach & Artichoke Dip (GF)

Sour Cream, cream cheese, mozzarella, sun-dried tomatoes, artichoke hearts. Served with house made blue corn tortilla chips

13

#### Grilled Brussel Sprouts (GF)

Bacon, parmesan, balsamic glaze

13

#### Truffle Fries (GF)

White truffle oil fries topped with parmesan, parsley and queso

12

#### Shishito Peppers (GF)

Cotija cheese crumbles & cilantro lime dressing on the side

10

#### Barrel Chili

Served with cheese and sour cream

12

#### Loaded Potato Soup

Served by the crock topped with cheddar cheese, bacon, green onions and sour cream

10

#### Grilled Rustic Bread

served with balsamic olive oil & parmesan

7

### SALADS

#### Steakhouse Salad (GF)

8oz sirloin, romaine, cherry tomatoes, red onion, blue cheese crumble, egg, bacon served with balsamic vinaigrette

26

#### Salmon Seasonal Salad (GF)

Salmon filet, walnuts, red onion, parmesan cheese, carrots, cucumber, mandarin oranges, mesclun mix served with raspberry orange vinaigrette

24

#### Southwest Chicken Salad (GF)

Fresh-cut romaine, mixed greens, charred corn, tortilla strips, scallions, avocado, cherry tomatoes drizzled w/cilantro lime dressing served w/sliced blackened chicken & crumbled cotija cheese

18

#### Caesar Salad

fresh-cut romaine tossed with caesar & grated parmesan, house made croutons

10

#### House Salad (GF)

Mesclun mix, romaine, cucumber, cherry tomatoes, red onion, carrots choice of dressing

8

#### House Made Dressings (GF)

Ranch- Blue Cheese -Balsamic Vinaigrette-  
-Apple Honey Dijon -Cilantro Lime  
-Raspberry Orange Vinaigrette

### Additions

Grilled or Blackened Chicken 8  
Grilled or Blackened Shrimp\* 10  
Salmon\* 13  
Tuna\* 13  
U-10 Scallops\* (3) 18  
8oz Sirloin Steak\* 15

Please advise your server of any allergies or dietary restrictions. (GF) gluten free

\*These items are served raw or undercooked, or contain (may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness\*

## BETWEEN THE BUN

(choice of fries or house salad)

**Guinness Burger\*** 19

1/2 lb hand pressed, Guinness smothered onions, peppered bacon, muenster cheese, garlic pepper aioli

**Caprese Burger** 17

1/2 lb hand pressed, mozzarella cheese, tomato, basil aioli, balsamic glaze, mesclun mix

**Black & Blue Burger\*** 17

1/2lb hand pressed, bacon, gorgonzola

**Bourbon Bacon Jam Burger\*** 17

1/2lb hand pressed, bourbon bacon jam, melted brie, pickles

**The Barrel Burger\*** 15

1/2lb hand pressed, cheddar cheese, lettuce, tomato, onion, pickles  
add bacon \$1

**Salmon Burger** 17

Green onion, parsley, cilantro, panko topped with slaw & Sriracha tarter

**Hot Honey Chicken Sandwich** 16

Fried chicken with honey, buffalo sauce, ranch, house-made slaw, pickles

**Bacon Jam Grilled Cheese** 16

Bourbon bacon jam and brie on texas toast

## Dessert

Cheesecake 9

Peanut Butter Pie 9

Chocolate Torte (GF) 9

Nightingale Ice Cream  
Sandwiches 8

Cookie Monster

Mango Lemonade

Orange Creamsicle

Key Lime Pie

White Chocolate Truffle

## MAINS

### Filet\*

Filet medallions with mash, chef veg & peppercorn sauce

<sup>40</sup>  
**Char-Grilled Ribeye\***

16oz house-cut with mash & chef veg

<sup>39</sup>  
**Char-Grilled T-Bone\***

14oz house-cut with mash & chef veg

<sup>34</sup>  
**Char-Grilled Sirloin\***

8oz house-cut topped with house made chimichurri sauce, served with mash & chef veg

<sup>28</sup>  
**Seafood Risotto (GF)**

Creamy risotto, roasted tomato, spinach, red pepper, shrimp & scallops

<sup>35</sup>  
**Orange Bourbon-Glazed Salmon**

House-made bourbon glaze with cilantro rice & asparagus

<sup>29</sup>  
**Seared Ahi Tuna\* (GF)**

Honey Sriracha and wasabi aioli with cilantro lime rice & asparagus

<sup>28</sup>  
**Bourbon Street Pasta**

cajun chicken & shrimp, onions, peppers, andouille, penne, cajun spices

<sup>27</sup>  
**Inside Out Chicken Pot Pie**

Grilled chicken breast topped with creamy chicken pot pie filling and crispy onions served with mash and asparagus

<sup>22</sup>  
**Pork Chop**

Topped with white bbq and served over mash and chef veg

<sup>22</sup>  
**Fish and Chips**

Vienna lager beer battered fresh catch served with house made tartar and cajun seasoned fries

<sup>20</sup>  
**Three Cheese Mac**

NY sharp white cheddar, cheddar, parmesan topped with toasted panko

<sup>16</sup>  
**Fresh Catch\***

MKT\$ Ask server for details

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